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EXCLUSIVE RECIPE

Traybake pavlova with raspberries & pistachio cream

SERVES 10 **PREP** 40 mins plus 3 hrs cooling **COOK** 1 hr 45 mins
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This sweet, light dessert is ideal for summertime dinner parties, as it showcases the season's best fresh berries. ***Esther Clark***

6 egg whites
175g caster sugar
175g light brown soft sugar
½ tbsp vinegar
2 tsp cornflour
1 tsp vanilla bean paste

For the sauce
300g raspberries
2 tbsp caster sugar

For the topping
600ml double cream
50g caster sugar
150g full-fat Greek yogurt
1 tsp vanilla bean paste
100g pistachio cream, plus 3 tbsp for drizzling
300g raspberries
40g shelled pistachios, chopped

1 Put the egg whites in the bowl of a stand mixer and whisk to stiff peaks (or, do this using an electric whisk. Note that the bowl needs to be very clean – any trace of fat or residue could prevent the egg whites from whipping up). Add the caster sugar, 1 tbsp at a time, whisking well after each addition. Whisk in the brown sugar in a steady stream. Add the vinegar, cornflour and vanilla, and continue whisk on high speed for 5 mins, or until all the sugar has dissolved and the meringue no longer feels grainy when pressed between your fingers. Use spatula to scrape down the side of the bowl to ensure everything is incorporated and all the sugar is dissolved.

2 Heat the oven to 140C/120C fan/gas 1. Line a 34 x 23cm baking tray with baking parchment, ensuring it comes up the sides. Spread the meringue evenly across the tray, right to the edges. Bake in the lower part of the oven for 1 hr 45 mins, then turn off the oven and leave the meringue to cool inside for at least 3 hrs.

3 For the sauce, tip the raspberries into a saucepan with the caster sugar, and cook over a low heat until the berries have broken down. Turn up the heat and cook for 4 mins, then remove from the heat and leave to cool completely. Once cool, sieve into a bowl, discarding the pips.

4 For the topping, whisk the cream and sugar together until the mixture is thick enough to hold its shape. Fold through the yogurt, then gently fold in the pistachio cream to create a rippled effect. Spoon the cream over the meringue, then top with the raspberries, raspberry sauce, extra pistachio cream and chopped pistachios. Serve immediately.

GOOD TO KNOW vit c • gluten free
PER SERVING 628 kcals • fat 41g • saturates 22g • carbs 57g • sugars 56g • fibre 3g • protein 7g • salt 0.19g